

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	57	7 / 11 / 18		198 DIM SUM	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	10:48 AM	4:40 PM	CHANCE GUAM, INC.	
Investigation			D	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180001020		MICRONESIA MALL FOOD COURT, DEDEDO	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
STALL STAND				1	633-0148	8	3
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
Approved Source						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32	X		Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34	X		Food properly labeled; original container			1
Prevention of Food Contamination						
35	X		Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	X		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40	X		In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	X		Warewashing facilities: installed, maintained, used; test strips			1
46	X		Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52	X		Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s) and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	PHILOMO, JOHN GREGORY	Date:	11 JUL 2018
DEH Inspector (Print and Sign)	GARCIA EPHON C. TAKASE	Follow-up (Circle one):	YES NO
		Follow-up Date	7/21/18

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Division of Environmental Health
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ESTABLISHMENT NAME 198 DIM SUM		LOCATION (Address) MICRONESIA MALL FOOD COURT, DEDEDO
INSPECTION DATE 7 / 11 / 18	SANITARY PERMIT NO. 180001020	PERMIT HOLDER CHANCE GUAM, INC.

TEMPERATURE OBSERVATIONS

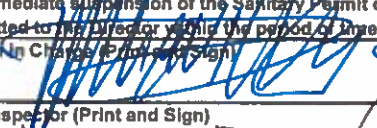
Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
FRIED PORK / SERVING LINE	107.5	BEEF / CHILLER LEFT SIDE	41.5
FRIED FISH / SERVING LINE	113.0	FRIED CHICKEN / KITCHEN BASKET	82.0
FRIED CHICKEN / SERVING LINE	125.5	DUMPLINGS / SERVING LINE	190.5
FRIED SHRIMP / SERVING LINE	141.0	RAW SHELL EGGS / KITCHEN SHELVES	79.0
BEEF & VEGGIES / SERVING LINE	150.5	RAW SHRIMP / CHILLER RIGHT SIDE	47.0
CHOP SUEY / SERVING LINE	150.0	RAW BEEF / CHILLER RIGHT SIDE	41.0
SQUID / SERVING LINE	151.5	RAW BEEF / CHILLER RIGHT SIDE	40.5
CORN SOUP / EGG SOUP / SERVING	149.5	RAW FISH / CHILLER RIGHT SIDE	45.0
HOT & SOUR SOUP / SERVING LINE	151.0	RAW CHICKEN / CHILLER RIGHT SIDE	46.0
CHICKEN KELAGUEN / SERVING LINE	83.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED IN RESPONSE TO A COMPLAINT #18-095A REGARDING THE PRESENCE OF COCKROACHES & UNSANITARY CONDITIONS IN THE ESTABLISHMENT. EVIDENCE TO SUPPORT THE COMPLAINT WAS OBSERVED DURING THE TIME OF INSPECTION. PREVIOUS INSPECTION CONDUCTED ON 6/30/17 (O.A).	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
1	PERSON-IN-CHARGE DID NOT DEMONSTRATE KNOWLEDGE OF FOOD SAFETY & DOES NOT PERFORM THE NECESSARY DUTIES TO ENSURE COMPLIANCE WITH THE GUAM FOOD CODE. THE PERSON-IN-CHARGE SHALL PERFORM THEIR DUTIES TO ENSURE FOOD SAFETY PRACTICES ARE BEING FOLLOWED & IMPLEMENTED IN COMPLIANCE WITH THE GUAM FOOD CODE.	
6	EMPLOYEES NOT WASHING THEIR HANDS IN-BETWEEN TASKS. HANDS SHALL BE PROPERLY WASHED IN THE DESIGNATED HANDSINK WHEN CHANGING TASKS TO PREVENT CROSS-CONTAMINATION, OF CLEAN FOOD & EQUIPMENT.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)  J. GARCIA EPH01	Date: 11 JUL 2018
DEH Inspector (Print and Sign) PALOMO, JOHN GREGORY C. TAKASE EPH01	Date: 7/11/18

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Division of Environmental Health
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ESTABLISHMENT NAME <u>198 DIM SUM</u>		LOCATION (Address) <u>MICRONESIA MALL FOOD COURT, DEDEDO</u>	
INSPECTION DATE <u>7 / 11 / 18</u>	SANITARY PERMIT NO. <u>180001020</u>	PERMIT HOLDER <u>CHANCE GUAM, INC.</u>	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

8	HANDWASH SINK IN SERVICE AREA BLOCKED BY STACKS OF CANNED SOFT DRINKS. HANDWASHING FACILITIES SHALL BE MADE ACCESSIBLE TO EMPLOYEES TO PROMOTE PROPER HANDWASHING PRACTICES.	
13	FOOD PRODUCTS IN CHILLER STORED DIRECTLY ON TOP OF EACH OTHER WITHOUT ANY COVER OR PROPER SEPARATION. VEGETABLES & GARNISHES ALSO STORED IN THE SAME FASHION. MULTIPLE INGREDIENTS NOT COVERED & PROTECTED ON KITCHEN PREP TABLE. ALL FOOD SHALL BE PROPERLY SEPARATED & PROTECTED TO PREVENT CROSS-CONTAMINATION. FOOD SHALL BE COVERED WHEN NOT IN USE.	
14	NO CHEMICAL SANITIZER PROVIDED FOR WAREWASHING SINK DURING THE TIME OF INSPECTION. CHEMICAL SANITIZER SHALL BE USED TO ENSURE THE REMOVAL & DESTRUCTION OF BACTERIA. FOOD-CONTACT SURFACES NOT SANITIZED.	
19	PHF/TCS FOODS (FRIED PORK, FISH & CHICKEN) NOT MEETING PROPER HOT HOLDING TEMPERATURES OF 140°F & ABOVE. PHF/TCS FOODS SHALL BE PROPERLY HOT HELD AT 140°F & ABOVE TO PREVENT THE RAPID GROWTH OF BACTERIA.	
20	PHF/TCS FOODS (RAW FISH, CHICKEN, SHRIMP, & SHELLED EGGS) NOT MEETING PROPER COLD HOLDING TEMPERATURES OF 41°F & BELOW. PHF/TCS FOODS SHALL BE PROPERLY COLD HELD AT 41°F & BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit for down grade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <u>PALOMO JOHN GREGORY</u> DEH Inspector (Print and Sign) <u>J. GARCIA EPHD I</u> <u>C. TAKASE EPHD I</u>	Date: <u>11/01/2018</u> Date: <u>7/11/18</u>
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ESTABLISHMENT NAME 198 DIM SUM		LOCATION (Address) MICRONESIA MALL FOOD COURT DEDEDO, GUAM
INSPECTION DATE 7 / 11 / 2018	SANITARY PERMIT NO. 18 000 1020	PERMIT HOLDER CHANCE GUAM, INC.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

25	MULTIPLE RAID CAN SPRAYS UTILIZED IN KITCHEN FACILITY & IMPROPERLY STORED NEXT TO DRY GOODS, & FOODSTUFFS. TOXIC MATERIAL NOT ALLOWED TO BE USED IN THE FACILITY SHALL NOT BE USED TO PREVENT THE CONTAMINATION OF FOOD, EQUIPMENT & UTENSILS. INFORMED OWNER ALL FOOD POTENTIALLY CONTAMINATED SHALL BE DISCARDED & ALL FOOD/NON-FOOD CONTACT SURFACES CLEANED.	
32	RAW BEEF IMPROPERLY THAWING IN WAREWASHING SINK. PHF/TCS FOODS SHALL BE THAWED USING APPROPRIATE METHODS TO LIMIT BACTERIAL GROWTH.	
34	MULTIPLE FOOD ITEMS IN CHILLERS, FREEZERS & KITCHEN PREP TABLE NOT IN ORIGINAL CONTAINER & NOT LABELED. FOODS NOT IN THEIR ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO FACILITATE IDENTIFICATION.	
35	MULTIPLE LIVE COCKROACHES OBSERVED THROUGHOUT KITCHEN. EGG CASINGS, FRASS & DEAD COCKROACHES ALSO OBSERVED THROUGHOUT FACILITY. GAPS FOUND IN KITCHEN CEILING TILES. BASED ON OBSERVATIONS, AN ACTIVE COCKROACH INFESTATION IS PRESENT IN THE ESTABLISHMENT WHICH CONSTITUTES AN IMMINENT HEALTH HAZARD. PESTS SHALL BE CONTROLLED & OUTER OPENINGS & OTHER OPENINGS SHALL BE SEALED TO PREVENT THE ENTRY OF PESTS & THE CONTAMINATION OF FOOD.	
38	MULTIPLE IN-USE WIPING CLOTHS NOT STORED IN SANITIZING SOLUTION AFTER EACH USE. WIPING CLOTHS SHALL BE STORED IN PROPERLY DILUTED SANITIZING SOLUTION AFTER EACH USE TO PREVENT CROSS-CONTAMINATION.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) 	Date: 11/16/2018
DEH Inspector (Print and Sign) S. GARCIA EPHO	Date: 7/11/18

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME 198 DIM SUM		LOCATION (Address) MICRONESIA MAW FOOD COURT DEDEDO, GUAM
INSPECTION DATE 7/11/2018	SANITARY PERMIT NO. 180001020	PERMIT HOLDER CHANCE GUAM, INC.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

40	RICE SCOOPER STORED IN A CONTAINER WITH LUKE WARM WATER A SMALL BOWL USED AS SCOOPER STORED DIRECTLY IN FLOUR. ALL IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CROSS-CONTAMINATION.	
45	NO CHEMICAL TEST STRIPS PROVIDED FOR SANITIZING SOLUTION. TEST STRIPS SHALL BE PROVIDED TO ENSURE EFFICACY OF SANITIZER STRENGTH.	
46	NON-FOOD CONTACT SURFACES INSIDE FREEZER NOT MAINTAINED CLEAN. FOOD PARTICLES OBSERVED ON THE FLOOR OF FREEZER. NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION.	
52	ACCUMULATION OF GREASE UNDER THE STOVE AREA AND CEILING TILE IN KITCHEN AREA IN DISREPAIR. PHYSICAL FACILITIES SHALL BE KEPT CLEAN TO PREVENT HARBOURAGE OF PESTS.	
	PHOTOS OF VIOLATIONS WERE TAKEN. DISCUSSED ABOVE OBSERVATIONS AND THE FOLLOWING WITH PERSON IN CHARGE, PALOMO, JOHN GREGORY.	
	REMOVED PLACARD "A" NO 02496 AND ISSUED PLACARD "D" NO 00966 AND "NOTICE OF CLOSURE" PLACARD. ISSUED NOTICE OF CLOSURE LETTER AND REINSPECTION REQUEST FORM WITH INSTRUCTIONS.	
	A \$100 RE-INSTATEMENT FEE SHALL BE PAID TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES UPON SUCCESSFUL COMPLETION OF A FOLLOW-UP INSPECTION.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time specified in the notice for corrections.

Person in Charge (Print and Sign) PALOMO, JOHN GREGORY	Date: 11 JUL 2018
DEH Inspector (Print and Sign) J. GARCIA EPHOI	Date: 7/11/18

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ESTABLISHMENT NAME <u>198 DIMSUM</u>		LOCATION (Address) <u>MICRONESIA MALL, DEDEDO</u>	
INSPECTION DATE <u>7/11/18</u>	SANITARY PERMIT NO. <u>180001020</u>	PERMIT HOLDER <u>CHANCE GUAM INC.</u>	
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS		CORRECT BY DATE

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

Based on observations and evidence, it appears that there is an active cockroach infestation in the establishment, which constitutes an imminent health hazard. Per the GFC, an imminent health hazard is a significant threat or danger to public health that exists when there is evidence sufficient to show that a product, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury.

The establishment's Sanitary Permit is hereby suspended until all cited violations have been corrected and the following additional requirements, pursuant to GFC Section 8-102.10, to address the pest infestation are met.

1. Written documentation from the establishment's primary pest control company (PCC) regarding the services provided, which **MUST INCLUDE**, but not limited to, the following:

- A. Name of pesticide used ;
- B. Number of baits, traps, and other methods used,
- C. Location of application; and
- D. Observations of each service conducted.

2. A written cleaning schedule from the establishment that indicates the following:

- A. Areas that will be cleaned and sanitized;
- B. How it will be cleaned and sanitized; and
- C. The frequency or how often it will be done.

3. Seal all openings of the establishment to prevent the entrance and travel of the pest.

4. Remove or prevent any access to food and/or water:

- A. Food that is not bottled or canned must be placed in containers prior to storage or when not in use; and
- B. Place food-contact utensils and equipment in containers prior to storage or when not in use.

5. Sanitize all hard surfaces and food-contact surfaces daily in food preparation areas prior to operation.

An official follow-up inspection **WILL NOT BE CONDUCTED** until the establishment can provide three-consecutive days of no activity observed from their PCC, and all violations cited and additional requirements stated above are met.

An assessment may be requested by the establishment and will be scheduled and conducted at the inspector's earliest available schedule.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or closure of the establishment. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) 	PACOMO, JOHN GREGORY	Date: <u>12 JUL 2018</u>	
DEH Inspector (Print and Sign) 	J. GARCIA EPHO	C. TAKASE EPHO	Date: <u>7/11/18</u>

